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NEWS	1			Web Page for STN Seminar Schedule - N. America
NEWS	2	NOV	21	CAS patent coverage to include exemplified prophetic substances identified in English-, French-, German-, and Japanese-language basic patents from 2004-present
NEWS	3	NOV	26	MARPAT enhanced with FSORT command
NEWS	4	NOV	26	CHEMSAFE now available on STN Easy
NEWS	5	NOV	26	Two new SET commands increase convenience of STN searching
NEWS	6	DEC	01	ChemPort single article sales feature unavailable
NEWS	7	DEC	12	GBFULL now offers single source for full-text coverage of complete UK patent families
NEWS	8	DEC	17	Fifty-one pharmaceutical ingredients added to PS
NEWS	9	JAN	06	The retention policy for unread STNmail messages will change in 2009 for STN-Columbus and STN-Tokyo
NEWS	10	JAN	07	WPIDS, WPINDEX, and WPIX enhanced Japanese Patent Classification Data
NEWS	11	FEB	02	Simultaneous left and right truncation (SLART) added for CERAB, COMPUAB, ELCOM, and SOLIDSTATE
NEWS	12	FEB	02	GENBANK enhanced with SET PLURALS and SET SPELLING
NEWS	13	FEB	06	Patent sequence location (PSL) data added to USGENE
NEWS	14	FEB	10	COMPENDEX reloaded and enhanced
NEWS	15	FEB	11	WTEXTILES reloaded and enhanced
NEWS EXPRESS JUNE 27 08 CURRENT WINDOWS VERSION IS V8.3, AND CURRENT DISCOVER FILE IS DATED 23 JUNE 2008.				
NEWS	HOURS	STN Operating Hours Plus Help Desk Availability		
NEWS	LOGIN	Welcome Banner and News Items		
NEWS	IPC8	For general information regarding STN implementation of IPC 8		

Enter NEWS followed by the item number or name to see news on that specific topic.

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FILE 'HOME' ENTERED AT 13:18:59 ON 12 FEB 2009

=> file registry  
COST IN U.S. DOLLARS

SINCE FILE TOTAL

	ENTRY	SESSION
FULL ESTIMATED COST	0.22	0.22

FILE 'REGISTRY' ENTERED AT 13:19:08 ON 12 FEB 2009  
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STRUCTURE FILE UPDATES: 11 FEB 2009 HIGHEST RN 1104680-36-5  
DICTIONARY FILE UPDATES: 11 FEB 2009 HIGHEST RN 1104680-36-5

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experimental property data in the original document. For information  
on property searching in REGISTRY, refer to:

<http://www.cas.org/support/stngen/stndoc/properties.html>

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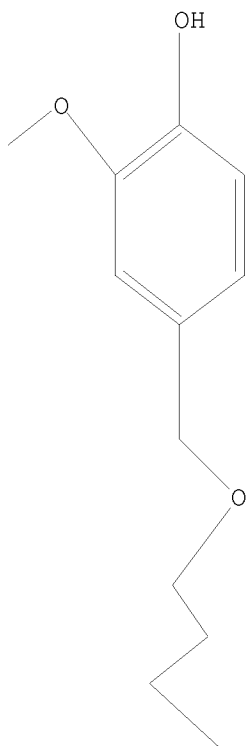
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L1 STRUCTURE UPLOADED

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L1 HAS NO ANSWERS

L1 STR



Structure attributes must be viewed using STN Express query preparation.

=> s l1 exact sam

SAMPLE SEARCH INITIATED 13:19:33 FILE 'REGISTRY'

SAMPLE SCREEN SEARCH COMPLETED - 6 TO ITERATE

100.0% PROCESSED 6 ITERATIONS

0 ANSWERS

SEARCH TIME: 00.00.01

FULL FILE PROJECTIONS: ONLINE \*\*COMPLETE\*\*

BATCH \*\*COMPLETE\*\*

PROJECTED ITERATIONS: 6 TO 266

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100.0% PROCESSED 46 ITERATIONS

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SEARCH TIME: 00.00.01

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COST IN U.S. DOLLARS

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TOTAL

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FILE COVERS 1907 - 12 Feb 2009 VOL 150 ISS 7  
FILE LAST UPDATED: 11 Feb 2009 (20090211/ED)

Caplus now includes complete International Patent Classification (IPC) reclassification data for the third quarter of 2008.

CAS Information Use Policies apply and are available at:

<http://www.cas.org/legal/infopolicy.html>

This file contains CAS Registry Numbers for easy and accurate substance identification.

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L4      20 L3/FFD
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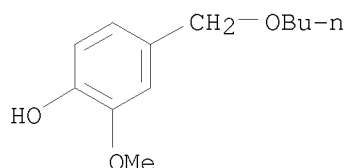
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L4 ANSWER 1 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN  
ACCESSION NUMBER: 2008:373141 CAPLUS  
DOCUMENT NUMBER: 148:386527  
TITLE: Body-slimming compositions containing circulation promoters and amino acids  
INVENTOR(S): Komai, Hidenori; Mizutani, Aki; Hayashi, Kazue  
PATENT ASSIGNEE(S): Noevir Co., Ltd., Japan  
SOURCE: Jpn. Kokai Tokkyo Koho, 8pp.  
CODEN: JKXXAF  
DOCUMENT TYPE: Patent  
LANGUAGE: Japanese  
FAMILY ACC. NUM. COUNT: 1  
PATENT INFORMATION:

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JP 2008069134	A	20080327	JP 2006-251572	20060915
PRIORITY APPLN. INFO.:			JP 2006-251572	20060915
AB	Title compns. are ingested or applied to skin to show good body-slimming effect. Thus, 2-wk application of a heat-generating massage preps. containing Ammi visnaga extract, L-leucine, L-isoleucine, and L-valine to			

volunteers decreased waist circumference.

IT 82654-98-6, Vanillyl butyl ether  
RL: COS (Cosmetic use); FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)  
(body-slimming compns. containing circulation promoters and amino acids)  
RN 82654-98-6 CAPLUS  
CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 2 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN  
ACCESSION NUMBER: 2007:175392 CAPLUS  
DOCUMENT NUMBER: 146:250745  
TITLE: Skin sensation and taste masking composition containing a lower carboxylic acid and warming and/or cooling compounds.  
INVENTOR(S): Spence, David J.; Manley, Charles; Green, Carter B.  
PATENT ASSIGNEE(S): Takasago International Corp. (Usa), USA  
SOURCE: U.S. Pat. Appl. Publ., 10pp.  
CODEN: USXXCO  
DOCUMENT TYPE: Patent  
LANGUAGE: English  
FAMILY ACC. NUM. COUNT: 1  
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 20070036733	A1	20070215	US 2006-502739	20060811
WO 2007022056	A2	20070222	WO 2006-US31585	20060814
WO 2007022056	A3	20070419		
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RW:	AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AP, EA, EP, OA			
EP 1912516	A2	20080423	EP 2006-801391	20060814
R:	AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR			
JP 2009504675	T	20090205	JP 2008-526277	20060814
PRIORITY APPLN. INFO.:			US 2005-595874P	P 20050812
			WO 2006-US31585	W 20060814

OTHER SOURCE(S): MARPAT 146:250745

AB The present invention provides masking compns. that include a lower alkyl carboxylic acid, e.g. acetic acid. Also provided is a masking composition that includes (a) a lower alkyl carboxylic acid (e.g. acetic acid), a warming sensate (e.g. vanillin or vanillyl Bu ether) and/or a cooling sensate

(e.g. menthol or isopulegol), the compns. to be used in food and pharmaceutical products where taste or skin sensations need to be blocked or modified.

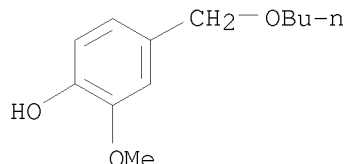
IT 82654-98-6, Vanillyl butyl ether

RL: FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)

(Hotact VBE; skin sensation and taste masking composition containing a lower carboxylic acid and warming and/or cooling compds.)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 3 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2006:1356941 CAPLUS

DOCUMENT NUMBER: 146:106841

TITLE: Flavor and fragrance composition comprising 1-(2-hydroxy-4-methylcyclohexyl)ethanone

INVENTOR(S): Aida, Takashi; Ishida, Kenya

PATENT ASSIGNEE(S): Takasago International Corporation, Japan

SOURCE: PCT Int. Appl., 46pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2006137556	A1	20061228	WO 2006-JP312681	20060620
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RW:	AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM			
JP 2007002005	A	20070111	JP 2005-180570	20050621
CA 2611733	A1	20061228	CA 2006-2611733	20060620
EP 1896557	A1	20080312	EP 2006-767298	20060620
R:	DE, FR, GB			
CN 101238203	A	20080806	CN 2006-80022228	20071220
KR 2008016884	A	20080222	KR 2007-730274	20071226
IN 2007DN10207	A	20080704	IN 2007-DN10207	20071231
PRIORITY APPLN. INFO.:			JP 2005-180570	A 20050621
			WO 2006-JP312681	W 20060620

AB This invention relates to a flavor and fragrance composition with a cooling sensation effect comprising 1-(2-hydroxy-4-methylcyclohexyl)ethanone. The

flavor and fragrance composition is added to a beverage or food product, a fragrance or cosmetic product, a daily utensil product, an oral composition, or a pharmaceutical product in the range of 0.0001 to 20% by weight to the total weight of the flavor and fragrance composition added. Thus, mixture of

1-menthol

and (1R,2R,4R)-1-(2-hydroxy-4-methylcyclohexyl)ethanone (70:30) showed about 40 % stronger cool and refreshing feeling than that of menthol alone.

IT 82654-98-6, Vanillyl butyl ether

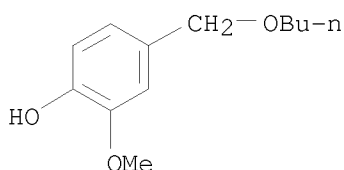
RL: COS (Cosmetic use); FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)

(flavor and fragrance composition comprising

1-(2-hydroxy-4-methylcyclohexyl)ethanone)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 4 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2006:1310643 CAPLUS

DOCUMENT NUMBER: 146:44639

TITLE: Multi-modality flavored center-filled chewing gum compositions

INVENTOR(S): Jani, Bharat; Kabse, Kishor; Boghani, Navroz; Gebreselassie, Petros; Grant, R. Steve; Kiefer, Jesse; Kuncewitch, Thomas; Kramer, Colleen; Robinson, Mary K.; Schmitz, Kristen

PATENT ASSIGNEE(S): Cadbury Adams USA LLC, USA

SOURCE: U.S. Pat. Appl. Publ., 79 pp., Cont.-in-part of U.S. Ser. No. 210,954.

CODEN: USXXCO

DOCUMENT TYPE: Patent

LANGUAGE: English

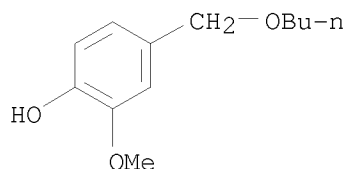
FAMILY ACC. NUM. COUNT: 67

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 20060280835	A1	20061214	US 2006-415043	20060501
US 20060051456	A1	20060309	US 2004-925822	20040825
AU 2005280249	A1	20060309	AU 2005-280249	20050817
CA 2578258	A1	20060309	CA 2005-2578258	20050817
EP 1796485	A2	20070620	EP 2005-780191	20050817
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CN 101031207	A	20070905	CN 2005-80032939	20050817
JP 2008510491	T	20080410	JP 2007-530082	20050817
BR 2005014999	A	20080701	BR 2005-14999	20050817
US 20060045934	A1	20060302	US 2005-210954	20050824
EP 1919462	A2	20080514	EP 2006-770184	20060511
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WO	2007022317	A3	20071011	
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EP	1915059	A2	20080430	EP 2006-801679 20060817
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MX	2007002336	A	20080310	MX 2007-2336 20070226
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US	20080063747	A1	20080313	US 2007-840729 20070817
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IN	2007KN03930	A	20080328	IN 2007-KN3930 20071012
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				US 2005-205874 A 20050817
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				US 2006-415043 A 20060501
				US 2006-415044 A 20060501
				WO 2006-US18108 W 20060511
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				WO 2006-US19504 W 20060519
				WO 2006-US19879 A 20060519
				US 2006-838524P P 20060817
				WO 2006-US32061 W 20060817
AB	The present invention relates to compns. for a multi-modality center-filled chewing gum. The individual gum pieces, which include the compns. of the present invention, may include a center-fill region surrounded by a gum region. The gum region may include a gum base. The individual gum pieces optionally may be further coated with an external coating layer. At least two components that create a duality, such as two flavors, may be incorporated into different regions of the gum.			
IT	82654-98-6			
	RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (multi-modality flavored center-filled chewing gum compns.)			
RN	82654-98-6 CAPLUS			
CN	Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)			





L4 ANSWER 5 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN  
 ACCESSION NUMBER: 2006:1251682 CAPLUS  
 DOCUMENT NUMBER: 146:26809  
 TITLE: Delivery systems for managing release of sweeteners, sensates, functional ingredients, food acids and flavors in a compressible gum system  
 INVENTOR(S): Boghani, Navroz; Gebreselassie, Petros  
 PATENT ASSIGNEE(S): Cadbury Adams USA LLC, USA  
 SOURCE: PCT Int. Appl., 181pp.  
 CODEN: PIXXD2  
 DOCUMENT TYPE: Patent  
 LANGUAGE: English  
 FAMILY ACC. NUM. COUNT: 67  
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2006127738	A2	20061130	WO 2006-US19973	20060522
WO 2006127738	A3	20070412		
WO 2006127738	A9	20070531		
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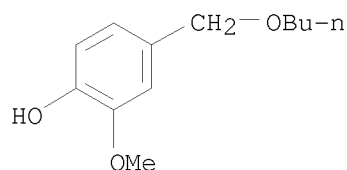
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WO 2004-US37185	A2	20041122
US 2005-83968	A2	20050321
US 2006-776637P	P	20060224
WO 2006-US18108	W	20060511
WO 2006-US18608	W	20060515
WO 2006-US19504	W	20060519

AB A compressible chewing gum is formulated to include a delivery system providing modified release of at least one ingredient. The delivery system can be altered to provide the desired release. Thus, a composition for encapsulation of glycyrrhizin to form a delivery system includes polyvinyl acetate 75.0, hydrogenated oil 3.75, glycerol monostearate 1.25, and glycyrrhizin 20.00%. A chewing gum composition containing encapsulated glycyrrhizin includes gum base 39.00, sorbitol 45.08, mannitol 9.00, flavor 3.67, glycerin 1.50, lecithin 0.20, aspartame 0.30, aceK 0.15, and encapsulated glycyrrhizin 1.10%.

IT 82654-98-6  
 RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)  
 (delivery systems for managing release of sweeteners, sensates,  
 functional ingredients, food acids and flavors in compressible gum  
 system)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 6 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2006:1249258 CAPLUS

DOCUMENT NUMBER: 146:3114

TITLE: Confectionery composition including an elastomeric component, a cooked saccharide component, and a sensate

INVENTOR(S): Gebreselassie, Petros; Luo, Shih John; Kabse, Kishor

PATENT ASSIGNEE(S): Boghani, Navroz, USA

SOURCE: PCT Int. Appl., 129pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 67

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2006127599	A2	20061130	WO 2006-US19735	20060523
WO 2006127599	A3	20070301		

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, LY, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW

RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM

EP 1919462 A2 20080514 EP 2006-770184 20060511

R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, AL, BA, HR, MK, YU

EP 1924148 A2 20080528 EP 2006-760266 20060523

R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR

IN 2007KN03928 A 20080328 IN 2007-KN3928 20071012

IN 2007KN03930 A 20080328 IN 2007-KN3930 20071012

PRIORITY APPLN. INFO.: US 2005-683634P P 20050523

US 2006-792556P P 20060417

US 2006-776637P P 20060224

WO 2006-US18108 W 20060511

WO 2006-US18608 W 20060515

WO 2006-US19504 W 20060519

WO 2006-US19735 W 20060523

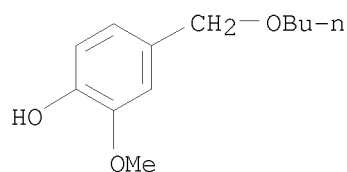
AB The present invention relates to confectionery compns. including cooked saccharide portion and an elastomeric material portion, each portion also including sensates.

IT 82654-98-6

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (confectionery composition including an elastomeric component, a cooked saccharide component, and a flavor)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 7 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2006:1249251 CAPLUS

DOCUMENT NUMBER: 146:6858

TITLE: Confectionery composition including an elastomeric component and cooked saccharide component

INVENTOR(S): Boghani, Navroz; Gebreselassie, Petros; Luo, Shih John; Kabse, Kishor

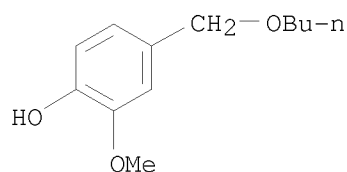
PATENT ASSIGNEE(S): USA

SOURCE: PCT Int. Appl., 134 pp. CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English  
 FAMILY ACC. NUM. COUNT: 67  
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2006127602	A2	20061130	WO 2006-US19738	20060523
WO 2006127602	A3	20070503		
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, LY, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW				
RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AP, EA, EP, OA				
EP 1919462	A2	20080514	EP 2006-770184	20060511
R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, AL, BA, HR, MK, YU				
AU 2006251544	A1	20061130	AU 2006-251544	20060523
CA 2606496	A1	20061130	CA 2006-2606496	20060523
EP 1885195	A2	20080213	EP 2006-770842	20060523
R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR				
JP 2008541726	T	20081127	JP 2008-513589	20060523
IN 2007KN03928	A	20080328	IN 2007-KN3928	20071012
IN 2007KN03930	A	20080328	IN 2007-KN3930	20071012
US 20080199564	A1	20080821	US 2007-913188	20071031
IN 2007KN04322	A	20080704	IN 2007-KN4322	20071108
MX 2007014637	A	20080122	MX 2007-14637	20071122
CN 101179946	A	20080514	CN 2006-80017937	20071123
PRIORITY APPLN. INFO.:				
			US 2005-683634P	P 20050523
			US 2006-792556P	P 20060417
			US 2006-776637P	P 20060224
			WO 2006-US18108	W 20060511
			WO 2006-US18608	W 20060515
			WO 2006-US19504	W 20060519
			WO 2006-US19738	W 20060523
AB	The present invention relates to confectionery compns. including cooked saccharide including polyols such as maltitol, erythritol, and isomalt, and chewing gum base.			
IT	82654-98-6 RL: COS (Cosmetic use); FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses) (confectionery chewing gum composition including elastomeric component and cooked saccharide component)			
RN	82654-98-6 CAPLUS			
CN	Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)			



L4 ANSWER 8 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2006:1249247 CAPLUS

DOCUMENT NUMBER: 146:6856

TITLE: Indicia-bearing package for delivery systems for managing release of sweeteners, sensates, functional ingredients, food acids and flavors in a compressible gum system

INVENTOR(S): Boghani, Navroz; Gebreselassie, Petros; Allison, Scott

PATENT ASSIGNEE(S): Cadbury Adams USA LLC, USA

SOURCE: PCT Int. Appl., 197pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 67

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2006127740	A2	20061130	WO 2006-US19975	20060522
WO 2006127740	A3	20070405		
W:	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, LY, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW			
RW:	AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AP, EA, EP, OA			
US 20050260266	A1	20051124	US 2005-135153	20050523
US 20060034897	A1	20060216	US 2005-134367	20050523
US 20060263477	A1	20061123	US 2005-134356	20050523
US 20060263472	A1	20061123	US 2005-134364	20050523
US 20060263413	A1	20061123	US 2005-134365	20050523
US 20060263473	A1	20061123	US 2005-134369	20050523
US 20060263478	A1	20061123	US 2005-134370	20050523
US 20060263479	A1	20061123	US 2005-134371	20050523
US 20060263480	A1	20061123	US 2005-134480	20050523
US 20060263474	A1	20061123	US 2005-135149	20050523
EP 1919462	A2	20080514	EP 2006-770184	20060511
R:	AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, AL, BA, HR, MK, YU			
IN 2007KN03928	A	20080328	IN 2007-KN3928	20071012
IN 2007KN03930	A	20080328	IN 2007-KN3930	20071012
PRIORITY APPLN. INFO.:			US 2005-134356	A 20050523
			US 2005-134364	A 20050523
			US 2005-134365	A 20050523
			US 2005-134367	A 20050523
			US 2005-134369	A 20050523
			US 2005-134370	A 20050523
			US 2005-134371	A 20050523
			US 2005-134480	A 20050523
			US 2005-135149	A 20050523
			US 2005-135153	A 20050523
			US 2005-683634P	P 20050523
			US 2005-734680P	P 20051108

US 2003-719298	A2 20031121
WO 2004-US37185	A2 20041122
US 2005-83968	A2 20050321
US 2006-776637P	P 20060224
WO 2006-US18108	W 20060511
WO 2006-US18608	W 20060515
WO 2006-US19504	W 20060519

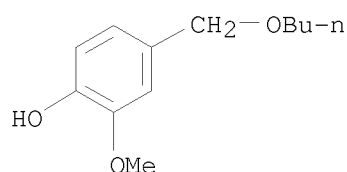
AB A package assembly for supporting a compressible chewing gum formulated to include a delivery system providing modified release of at least one ingredient. The package assembly includes one or more indicia being indicative of the at least one ingredient. Thus, a composition for encapsulation of glycyrrhizin to form a delivery system includes polyvinyl acetate 75.0, hydrogenated oil 3.75, glycerol monostearate 1.25, and glycyrrhizin 20.00%. A chewing gum composition containing encapsulated glycyrrhizin includes gum base 39.00, sorbitol 45.08, mannitol 9.00, flavor 3.67, glycerin 1.50, lecithin 0.20, aspartame 0.30, aceK 0.15, and encapsulated glycyrrhizin 1.10%.

IT 82654-98-6

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)  
(delivery systems for managing release of sweeteners, sensates,  
functional ingredients, food acids and flavors in compressible gum  
system)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 9 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2006:835464 CAPLUS

DOCUMENT NUMBER: 145:248047

TITLE: Confectionery products containing stimulants such as  
caffeine.

INVENTOR(S): Lorenzi, Marc Paul; Cahen, Christine Marie; Fee, Jenny  
Elizabeth

PATENT ASSIGNEE(S): The Procter & Gamble Company, USA

SOURCE: Eur. Pat. Appl., 13pp.

CODEN: EPXXDW

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

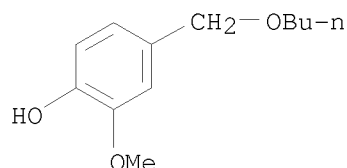
PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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EP 1693057	A1	20060823	EP 2005-3512	20050218
EP 1693057	B1	20071003		
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, HU, PL, SK, BA, HR, IS, YU				
AT 374604	T	20071015	AT 2005-3512	20050218
ES 2294584	T3	20080401	ES 2005-3512	20050218
AU 2006217012	A1	20060831	AU 2006-217012	20060213
CA 2597333	A1	20060831	CA 2006-2597333	20060213

WO 2006091409 A1 20060831 WO 2006-US4941 20060213  
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH,  
CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD,  
GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR,  
KZ, LC, LK, LR, LS, LT, LU, LV, LY, MA, MD, MG, MK, MN, MW, MX,  
MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE,  
SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC,  
VN, YU, ZA, ZM, ZW  
RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE,  
IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ,  
CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH,  
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY,  
KG, KZ, MD, RU, TJ, TM  
JP 2008529551 T 20080807 JP 2007-556223 20060213  
US 20060188613 A1 20060824 US 2006-354494 20060215  
IN 2007DN05695 A 20070817 IN 2007-DN5695 20070723  
CN 101115473 A 20080130 CN 2006-80004074 20070803  
MX 200710091 A 20071010 MX 2007-10091 20070817  
PRIORITY APPLN. INFO.: EP 2005-3512 A 20050218  
WO 2006-US4941 W 20060213

AB Confectionery compns. comprising a xanthine derivative, a cooling composition and a warming composition are provided. The cooling and warming compns. are located in distinct and discrete regions within the confectionery composition and are adapted to provide sequential release profiles. The compns. herein provide xanthine derivs. as stimulants without neg. aspects of xanthine derivative flavor perception.

IT 82654-98-6  
RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)  
(confectionery products containing stimulants such as caffeine)

RN 82654-98-6 CAPLUS  
CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 10 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN  
ACCESSION NUMBER: 2006:148239 CAPLUS  
DOCUMENT NUMBER: 144:211751  
TITLE: Controlled-release mouth warming food compositions and delivery systems therefor.  
INVENTOR(S): Lakkis, Jamileh; Pettigrew, Susan  
PATENT ASSIGNEE(S): Cadbury Adams USA LLC, USA  
SOURCE: U.S. Pat. Appl. Publ., 20 pp.  
CODEN: USXXCO  
DOCUMENT TYPE: Patent  
LANGUAGE: English  
FAMILY ACC. NUM. COUNT: 1  
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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US 20060034894	A1	20060216	US 2005-201370	20050810
US 20060034936	A1	20060216	US 2005-200748	20050810
AU 2005272802	A1	20060223	AU 2005-272802	20050810
AU 2005272922	A1	20060223	AU 2005-272922	20050810
CA 2576344	A1	20060223	CA 2005-2576344	20050810
CA 2576375	A1	20060223	CA 2005-2576375	20050810
WO 2006020686	A1	20060223	WO 2005-US28371	20050810
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW				
RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
WO 2006020754	A1	20060223	WO 2005-US28516	20050810
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW				
RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
EP 1786272	A1	20070523	EP 2005-788066	20050810
R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR				
CN 101001536	A	20070718	CN 2005-80027083	20050810
CN 101001537	A	20070718	CN 2005-80027092	20050810
EP 1806971	A1	20070718	EP 2005-784203	20050810
R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR				
JP 2008509665	T	20080403	JP 2007-525751	20050810
JP 2008509922	T	20080403	JP 2007-525783	20050810
BR 2005013465	A	20080506	BR 2005-13465	20050810
BR 2005014283	A	20080610	BR 2005-14283	20050810
MX 200701611	A	20070410	MX 2007-1611	20070208
IN 2007KN00722	A	20070713	IN 2007-KN722	20070227
IN 2007KN00723	A	20070713	IN 2007-KN723	20070227

PRIORITY APPLN. INFO.:

US 2004-600649P	P	20040811
US 2005-668670P	P	20050406
WO 2005-US28371	W	20050810
WO 2005-US28516	W	20050810

AB The present invention includes compns. for imparting a controlled-release warming sensation to the oral receptor areas of a user. The oral, controlled-release warming compns. include a warming agent and a hydrated or swollen food-grade polymer which forms a matrix with the warming agent. Also included are oral delivery systems for the warming compns., methods for preparing same, and methods for imparting and sustaining a warming sensation in the mouth and upper portion of the gastrointestinal tract of the user.

IT 82654-98-6

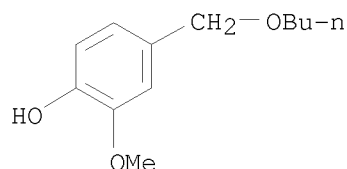
RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)



(controlled-release mouth warming food compns. and delivery systems therefor)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 11 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2005:1310602 CAPLUS

DOCUMENT NUMBER: 144:56927

TITLE: Menthyl glyoxylates, their compositions for imparting refreshing feeling and for sensory stimulation, and use of the sensory stimulant compositions

INVENTOR(S): Ishida, Masaya; Aida, Taka; Matsuda, Hiroyuki

PATENT ASSIGNEE(S): Takasago Perfumery Co., Ltd., Japan

SOURCE: Jpn. Kokai Tokkyo Koho, 21 pp.

CODEN: JKXXAF

DOCUMENT TYPE: Patent

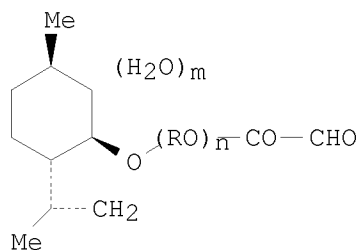
LANGUAGE: Japanese

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2005343795	A	20051215	JP 2004-161767	20040531
PRIORITY APPLN. INFO.:			JP 2004-161767	20040531
OTHER SOURCE(S):	MARPAT	144:56927		

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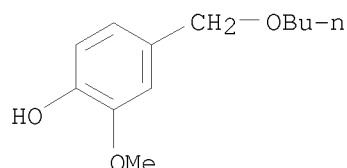


I

AB The compns. imparting refreshing feeling contain menthyl glyoxylates I [R = (un)substituted C2-5 alkylene; n = 0, 1; m = 0, 0.5, 1; dotted line indicates single bond or double bond], and optionally, other substances which impart refreshing feeling or substances which impart warm feeling. Perfumes, cosmetics, toiletries, bath preps., and pharmaceuticals containing the sensory stimulant compns. containing I are manufactured. Menthol was esterified

with glyoxylic acid to give menthyl glyoxylate in 92.4% yield, which was heated in a PhMe-H<sub>2</sub>O mixture to give menthyl glyoxylate hydrate (II). A 8:2 mixture of II and l-menthol showed higher refreshing effect than l-menthol. Formulation examples are given for skin cleansers, perfumes, shampoos, and

dentifrices containing II.  
 IT 82654-98-6, Vanillyl butyl ether  
 RL: COS (Cosmetic use); FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)  
 (preparation of menthyl glyoxylates and their compns. for imparting refreshing feeling and for sensory stimulation for cosmetics, foods, and pharmaceuticals)  
 RN 82654-98-6 CAPLUS  
 CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 12 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN  
 ACCESSION NUMBER: 2005:1291839 CAPLUS  
 DOCUMENT NUMBER: 144:40362  
 TITLE: Menthol derivative and cooling agent composition comprising the same  
 INVENTOR(S): Ishida, Kenya; Aida, Takashi; Matsuda, Hiroyuki; Yanaka, Fumihiro  
 PATENT ASSIGNEE(S): Takasago International Corporation, Japan  
 SOURCE: PCT Int. Appl., 47 pp.  
 CODEN: PIXXD2  
 DOCUMENT TYPE: Patent  
 LANGUAGE: English  
 FAMILY ACC. NUM. COUNT: 1  
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2005115325	A1	20051208	WO 2005-JP10282	20050530
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, KE, KG, KM, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
JP 2005343915	A	20051215	JP 2004-161768	20040531
EP 1761238	A1	20070314	EP 2005-745816	20050530
R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR				
CN 1950057	A	20070418	CN 2005-80014806	20050530
KR 2007023707	A	20070228	KR 2006-724580	20061123
US 20070225378	A1	20070927	US 2006-628086	20061130
PRIORITY APPLN. INFO.:			JP 2004-161768	A 20040531
			WO 2005-JP10282	W 20050530

OTHER SOURCE(S): MARPAT 144:40362  
 AB The invention relates to menthol derivs. that are excellent in a cooling

effect and cool retaining effect, cooling agent compns. comprising the menthol derivs., and sensory stimulation agent compns. containing the cooling agent compns., as well as fragrance compns., beverage or food products, cosmetic products, toiletry products, bathing agents, and pharmaceutical products containing the cooling agent compns. or sensory stimulation agent compns. Thus, 1-menthol (100.0 g, 0.64 mol) reacted with ethylene oxide (57 g) at 5 to 100° to obtain 123.1 g of 1-menthyloxyethanol (47.4% yield). L-menthyloxyethanol obtained (21.2 g, 1.05 equiv) was esterified with methanesulfonyl chloride (22.92 g, 1.0 equiv) to give 48.0 g of 1-menthoxyethyl methanesulfonate (86.2% yield). Ethylene glycol (49.6 g, 0.8 mmol) in DMF was dropwise added to a mixture of 60% NaH (4.4 g, 0.11 mol) and 50 mL of DMF under stirring and then the resulting mixture was stirred at a room temperature for 1 h. Thereafter the mixture was heated to

70 to

74° and 1-menthyloxyethyl methanesulfonate obtained (27.8 g, 0.1 mol) was dropwise added and stirred for 3 h at this temperature, the reaction mixture was cooled to a room temperature to give 21.5 g of 2-(2-1-menthyloxyethyl)ethanol (88.0% yield), that showed excellent cool and refreshing feeling quality at 20 ppm in expert panelists. Synergistic effects of mixts. of 1-menthol and 2-(2-1-menthyloxyethyl)ethanol at 7:3 and 9:1 ratio in 1000 mL in the intensity of the cool and refreshing feeling quality after oral administration at 20 ppm was observed 2-(2-L-menthyloxyethyl)ethanol obtained was formulated into fragrance, body shampoo, shampoo, and toothpaste compns.

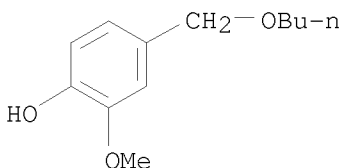
IT 82654-98-6, Vanillyl butyl ether

RL: COS (Cosmetic use); FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)

(menthol derivs. and cooling agent compns. for cosmetic, food and pharmaceutical products)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 4 THERE ARE 4 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 13 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2005:1004181 CAPLUS

DOCUMENT NUMBER: 143:285377

TITLE: Chewing gum products containing trigeminal nerve stimulant and method of making the same.

INVENTOR(S): Johnson, Sonya S.; Greenberg, Michael J.; Yotka, Robert J.

PATENT ASSIGNEE(S): USA

SOURCE: U.S. Pat. Appl. Publ., 7 pp., Cont.-in-part of U.S. Ser. No. 866,211, abandoned.

CODEN: USXXCO

DOCUMENT TYPE: Patent

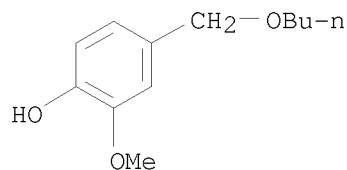
LANGUAGE: English

FAMILY ACC. NUM. COUNT: 2

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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US 20050202118	A1	20050915	US 2005-72552	20050303
WO 9818340	A1	19980507	WO 1996-US17227	19961028
W: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE,				
DK, EE, ES, FI, GB, GE, HU, IL, IS, JP, KE, KG, KP, KR, KZ, LC,				
LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT,				
RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, US, UZ, VN				
RW: KE, LS, MW, SD, SZ, UG, AT, BE, CH, DE, DK, ES, FI, FR, GB, GR,				
IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG				
CA 2305769	C	20030916	CA 1996-2305769	19961028
AU 780661	B2	20050407	AU 2002-23195	20020308
US 20030072842	A1	20030417	US 2002-127858	20020422
US 7025999	B2	20060411		
AU 2005202985	A1	20050804	AU 2005-202985	20050707
GB 2423914	A	20060913	GB 2005-14403	20050713
DE 102005042782	A1	20061005	DE 2005-102005042782	20050908
PRIORITY APPLN. INFO.:			WO 1996-US17227	A2 19961028
			US 2002-127858	A2 20020422
			US 2004-866211	B2 20040610
			AU 1996-74792	A3 19961028
			US 2001-290380P	P 20010511
			AU 2002-23195	A 20020308
			US 2005-72552	A 20050303
AB	Chewing gums and methods of making same that have improved flavor duration by stimulating a trigeminal nerve of a consumer of the chewing gum are provided. The chewing gums of the present invention include a trigeminal stimulant.			
IT	82654-98-6, Vanillyl butyl ether			
	RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)			
	(chewing gum products containing trigeminal nerve stimulant and method of making the same)			
RN	82654-98-6 CAPLUS			
CN	Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)			



L4 ANSWER 14 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2005:824437 CAPLUS

DOCUMENT NUMBER: 143:210897

TITLE: Confectionery products including agents for controlling weight

INVENTOR(S): Cai, David J.; Greenberg, Michael J.

PATENT ASSIGNEE(S): USA

SOURCE: U.S. Pat. Appl. Publ., 8 pp.

CODEN: USXXCO

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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US 20050181022	A1	20050818	US 2004-966787	20041015

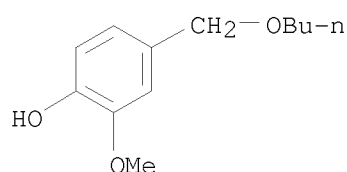
PRIORITY APPLN. INFO.: US 2003-517704P P 20031105  
US 2003-517925P P 20031105  
US 2003-518000P P 20031105  
US 2003-518009P P 20031105  
US 2003-518010P P 20031105  
US 2003-518011P P 20031105

AB A confectionery product for weight control includes a therapeutically-effective amount of one or more agents with heating, cooling, flavor, softness and hardness properties, and methods of use are provided.

IT 82654-98-6, Vanillyl butyl ether  
RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)  
(confectionery products including agents for controlling weight)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 15 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2005:470226 CAPLUS

DOCUMENT NUMBER: 143:25602

TITLE: Fruit juice-containing food products with refreshing and cooling flavors

INVENTOR(S): Shimizu, Toru; Shigeta, Yoshinari; Kunieda, Satomi

PATENT ASSIGNEE(S): Takasago International Corporation, Japan

SOURCE: PCT Int. Appl., 65 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2005048743	A1	20050602	WO 2004-JP17524	20041118
W:	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW			
RW:	BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG			
JP 2005143461	A	20050609	JP 2003-389758	20031119
EP 1689256	A1	20060816	EP 2004-799813	20041118
R:	AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, FI, RO, CY, TR, BG, CZ, EE, HU, PL, SK, IS			
CN 1874693	A	20061206	CN 2004-80031751	20041118
US 20070092623	A1	20070426	US 2006-580070	20060519
PRIORITY APPLN. INFO.:			JP 2003-389758	A 20031119

AB A fruit juice-containing food product contains, in addition to a fruit component

and a sweet base, (a) one or more refreshing substances selected from the group consisting of menthol, menthone, camphor, pulegol, isopulegol, pulegone, cineol, mint oil, peppermint oil, spearmint oil, eucalyptus oil, and fractions thereof, and (b) one or more cool-tasting substances selected from the group consisting of 3-(1-menthoxy)propane-1,2-diol, N-ethyl-p-menthane-3-carboxamide, 3-(1-menthoxy)-2-methylpropane-1,2-diol, p-menthane-3,8-diol, 2-(1-menthoxy)ethan-1-ol, 3-(1-menthoxy)propan-1-ol, 4-(1-menthoxy)butan-1-ol, cyclic carboxamides, acyclic carboxamides, N,2,3-trimethyl-2-iso-Pr butanamide, a menthoxy alkanol (alkyl group having 2-6 carbons), a menthoxy alkyl ether (alkyl group having 1-6 carbons), and a menthoxy alkanediol (alkyl group having 3-6 carbons). Thus, an orange juice beverage may contain menthol as the refreshing component and 3-(1-menthoxy)-1,2-propanediol as the cool-tasting component.

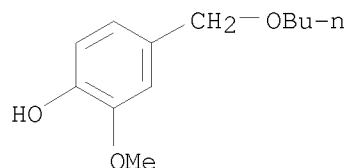
IT 82654-98-6, Vanillylbutyl ether

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)

(fruit juice-containing food products with refreshing and cooling flavors)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 16 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2005:54998 CAPLUS

DOCUMENT NUMBER: 142:133469

TITLE: Vanillyl alcohol derivatives flavor enhancer, food or beverage containing the flavor enhancer, and method of flavor enhancement

INVENTOR(S): Kunieda, Satomi

PATENT ASSIGNEE(S): Takasago International Corporation, Japan

SOURCE: PCT Int. Appl., 31 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

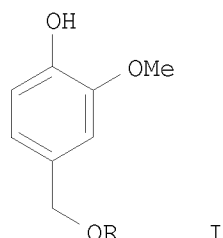
LANGUAGE: Japanese

FAMILY ACC. NUM. COUNT: 1

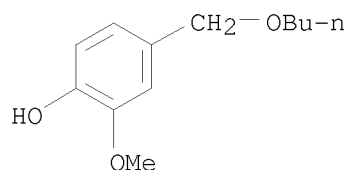
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2005004635	A1	20050120	WO 2004-JP9823	20040709
W:	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW			
RW:	BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK,			

EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE,  
SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE,  
SN, TD, TG  
EP 1649759 A1 20060426 EP 2004-747291 20040709  
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT,  
IE, SI, FI, RO, CY, TR, BG, CZ, EE, HU, PL, SK  
US 20060159818 A1 20060720 US 2006-564437 20060411  
PRIORITY APPLN. INFO.: JP 2003-272757 A 20030710  
WO 2004-JP9823 W 20040709  
GI



AB The vanillyl alc. derivs. (I: R = C1-6 alkyl) and/or a form modification  
of the I is useful for flavor enhancement of foods or beverages.  
IT 82654-98-6  
RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)  
(vanillyl alc. derivs. flavor enhancer, food or beverage containing the  
flavor enhancer, and method of flavor enhancement)  
RN 82654-98-6 CAPLUS  
CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)

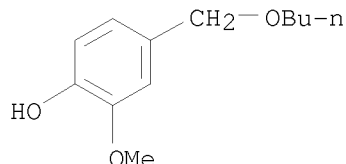


REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS  
RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 17 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN  
ACCESSION NUMBER: 2003:407494 CAPLUS  
DOCUMENT NUMBER: 139:148688  
TITLE: Hydroxy-and alkoxy-substituted benzyl derivatives  
AUTHOR(S): Mattia, A.; Renwick, A. G.; Sipes, I. G.; DiNovi, M.  
CORPORATE SOURCE: Division of Product Policy, Office of Premarket  
Approval, Center for Food Safety and Applied  
Nutrition, Food and Drug Administration, Washington,  
DC, USA  
SOURCE: WHO Food Additives Series (2002), 48(Safety Evaluation  
of Certain Food Additives and Contaminants), 273-332  
CODEN: WHFAAC; ISSN: 0300-0923  
PUBLISHER: World Health Organization  
DOCUMENT TYPE: Journal  
LANGUAGE: English  
AB A group of flavoring agents comprising 46 structurally related substances  
was evaluated using the Procedure for the Safety Evaluation of Flavoring

Agents. On the basis of the available data on metabolism and toxicity, it was concluded that none of the flavoring agents in this group would present a safety concern when used at their current levels.

IT 82654-98-6, Vanillyl butyl ether  
RL: ADV (Adverse effect, including toxicity); FFD (Food or feed use); BIOL (Biological study); USES (Uses)  
(safety evaluation of flavoring agents of hydroxy-and alkoxy-substituted benzyl derivs.)  
RN 82654-98-6 CAPLUS  
CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 136 THERE ARE 136 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 18 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN  
ACCESSION NUMBER: 2003:300455 CAPLUS  
DOCUMENT NUMBER: 138:303102  
TITLE: Hydrophobic sweetener-containing chewing gum having prolonged sensory benefits  
INVENTOR(S): Johnson, Sonya S.; Greenberg, Michael J.  
PATENT ASSIGNEE(S): USA  
SOURCE: U.S. Pat. Appl. Publ., 15 pp.  
CODEN: USXXCO  
DOCUMENT TYPE: Patent  
LANGUAGE: English  
FAMILY ACC. NUM. COUNT: 2  
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 20030072842	A1	20030417	US 2002-127858	20020422
US 7025999	B2	20060411		
AU 2002308565	A1	20021125	AU 2002-308565	20020503
US 20050202118	A1	20050915	US 2005-72552	20050303
AU 2005202985	A1	20050804	AU 2005-202985	20050707
PRIORITY APPLN. INFO.:			US 2001-290380P	P 20010511
			AU 1996-74792	A3 19961028
			WO 1996-US17227	A2 19961028
			AU 2002-23195	A 20020308
			US 2002-127858	A2 20020422
			WO 2002-US13862	W 20020503
			US 2004-866211	B2 20040610

OTHER SOURCE(S): MARPAT 138:303102

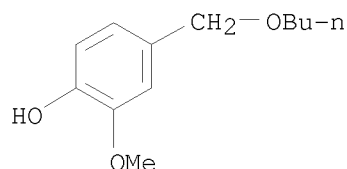
AB Chewing gums and methods of making same that have prolonged and enhanced sensory benefits are provided. The chewing gums of the present invention include a hydrophobic sweetener, a sensorally active component or trigeminal stimulant, such as a flavor, in addition to other typical chewing gum ingredients. The hydrophobic sweeteners are composed of sweet organic compds. that have a low water solubility  
IT 82654-98-6, Vanillyl-butyl ether  
RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)



(hydrophobic sweetener-containing chewing gum having prolonged sensory benefits)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 19 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2002:464012 CAPLUS

DOCUMENT NUMBER: 137:37652

TITLE: Warming compositions containing benzaldehydes for food and drink or for oral care formulations

INVENTOR(S): Kumamoto, Hiroyasu; Kitamura, Tatsuo

PATENT ASSIGNEE(S): Takasago International Corporation, Japan

SOURCE: Eur. Pat. Appl., 13 pp.

CODEN: EPXXDW

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
EP 1215258	A2	20020619	EP 2001-403207	20011212
EP 1215258	A3	20040414		
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR				
JP 2002176950	A	20020625	JP 2000-376814	20001212
JP 3497466	B2	20040216		
SG 127674	A1	20061229	SG 2001-7595	20011206
US 20020119231	A1	20020829	US 2001-6137	20011210
US 6838106	B2	20050104		

PRIORITY APPLN. INFO.: JP 2000-376814 A 20001212

AB This invention relates to a warming composition for food and drink or for oral care preps. which produce an excellent and long-lasting warming effect and cause no or little irritation to mucous membranes. A flavor composition for food and drink or for oral care preps. comprising beverages or oral care preps. is also disclosed. Thus, a candy formulation contained vanillin 0.005, CA-10 0.005, granulated sugar 52.3, starch syrup 46.6, citric acid 1, and flavor 0.09%. The candy produced a warming effect in the the throat.

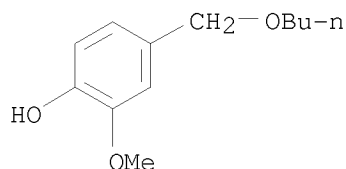
IT 82654-98-6, Vanillyl butyl ether

RL: COS (Cosmetic use); FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)

(warming compns. containing benzaldehydes for food and drink or for oral care formulations)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

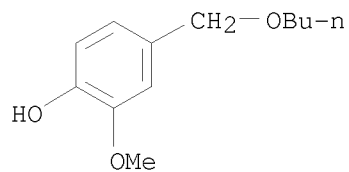
L4 ANSWER 20 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN  
 ACCESSION NUMBER: 1998:708917 CAPLUS  
 DOCUMENT NUMBER: 130:3284  
 TITLE: Confectionery compositions  
 INVENTOR(S): Bealin-Kelly, Francis Joseph David  
 PATENT ASSIGNEE(S): The Procter & Gamble Company, USA  
 SOURCE: PCT Int. Appl., 16 pp.  
 CODEN: PIXXD2  
 DOCUMENT TYPE: Patent  
 LANGUAGE: English  
 FAMILY ACC. NUM. COUNT: 1  
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 9847483	A1	19981029	WO 1998-IB557	19980414
W: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, GM, GW, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW				
RW: GH, GM, KE, LS, MW, SD, SZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG				
CA 2285005	A1	19981029	CA 1998-2285005	19980414
CA 2285005	C	20030923		
AU 9865146	A	19981113	AU 1998-65146	19980414
AU 736526	B2	20010726		
EP 977554	A1	20000209	EP 1998-910941	19980414
EP 977554	B1	20040616		
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, PT, IE, FI				
TR 9902531	T2	20000221	TR 1999-2531	19980414
BR 9808948	A	20000801	BR 1998-8948	19980414
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MX 9909649	A	20000430	MX 1999-9649	19991020
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PRIORITY APPLN. INFO.:			GB 1997-7979	A 19970421
			WO 1998-IB557	W 19980414

AB The invention relates to throat drops, suitable for the relief of cough and cold like symptoms, comprising a cooling composition and a warming composition in distinct and discrete regions thereof, the cooling and warming compns. being adapted to provide sequential release profiles. The sequential release of the warming and cooling agents provides an enhanced warming or cooling effect.

IT 82654-98-6

RL: FFD (Food or feed use); THU (Therapeutic use); BIOL  
(Biological study); USES (Uses)  
(confectionery compns. for cold and cough relief)  
RN 82654-98-6 CAPLUS  
CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS  
RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT